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UNITED STATES DEPARTMENT OF AGRICULTURE
Agricultural Research Administration
Bureau of Animal Industry
Washington 25, D. C.

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July 24, 1950

MEAT INSPECTION DIVISION MEMORANDUM NO. 155

TO: Inspectors in Charge of Meat Inspection and Owners and
Operators of Official Establishments

FROM: A. R. Miller, Chief, Meat Inspection Division

SUBJECT: Preparation and Labeling of Cured and Smoked Meats

The application of curing solution to meat cuts such as hams, pork shoulders, pork shoulder picnics, pork shoulder butts, beef briskets, beef tongues, barrel beef, mess pork and the like by injection or otherwise shall not result in an increase in weight of the finished, cured product of more than 10% over the weight of the fresh, uncured meat.

The weight of cured and smoked products such as hams, pork shoulders, pork shoulder picnics, pork shoulder butts, beef tongues and the like shall not exceed the weight of the fresh, uncured article.

Hams, pork shoulder picnics and similar products prepared for canning are an exception to the foregoing and shall be prepared to conform to the limitations provided in paragraph 18.7(n) of the meat inspection regulations, as amended.

At least $1\frac{1}{2}$ lbs. of sugar or 2 lbs. of honey shall be used in curing each 100 lbs. of product which is subsequently marked or labeled "Sugar Cured" or "Honey Cured", respectively.

The effective date of this memorandum will be October 1, 1950.

A. R. Miller

